
FONTEYNE
THE KITCHEN
HOLIDAY SEASON
2026 -2027
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Aperitif platters

8 people

Salmon tiradito / sesame / chili GF	**47,20 €** piece
Albacore tuna tataki / ginger / lime	**52,20 €** piece
Vitello / salsa tonnata / anchovies / capers GF	**46,40 €** piece
Baby carrots / courgettes with parmesan / roasted parsnips / golden beetroot / sweet potatoes / onions — dips: lemon creamy tahini GF V, sriracha mayonnaise GF V	**31,60 €** piece
Salmon trio (smoked / tiradito / half-cooked) / horseradish cream / herb tartare	**64,80 €** piece
Cheeses: Comté / Maredsous / Belgian Brie / Belgian blue cheese / dried fruit / onion confit / fresh grapes GF V	**41,60 €** piece
Mixed platter: Maredsous / Comté / goat cheese / charcuterie / tzatziki / nuts / honey / grissini / fresh grapes	**84,80 €** piece
Lebanese mixed platter: hummus / aubergine caviar / thyme yoghurt / kefta meatballs / chickpea balls / chicken satay / chicken tenders / confit peppers	**84,80 €** piece
Vegetarian mixed platter: Maredsous / Comté / fresh goat cheese / hummus / raw vegetables / nachos / nuts V	**84,80 €** piece

Appetisers

HOT

12 mini stuffed choux buns — Comté cheese / mushrooms / miso — **9,98 €** box

12 mini squares — Truffle croques / courgette squares / parmigiano puff pastry — **9,98 €** box

COLD

Box of aperitif verrines — **11,60 €** box, excl. deposit
4 pieces (+€2 deposit)
Salmon / quinoa / lemon cardamom cream · Roasted celeriac / stracciatella / honey / union square nuts GF V · Chicken / salsa tonnata / parmigiano GF · Quinoa / carrots / tomatoes / green coconut curry sauce GF VE

Blinis (4 people) — smoked salmon / 12 blinis / lemon cardamom cream — **16,30 €** 4 pers.

Seafood platters

Deep Blue — Crab claws / North Sea shrimps / 6 whelks / 6 rock oysters no. 3 / 4 flat oysters 000 / 2 langoustines / 8 king prawns 40-60 / 16 king prawns 80-100 / sauces / bread / butter GF (except bread) — **98,00 €** 2 pers.

Grand Cru — 2 x 1/2 lobster / crab claws / North Sea shrimps / 6 whelks / 6 rock oysters no. 3 / 4 flat oysters 000 / 2 langoustines / 4 king prawns 40-60 / 16 king prawns 80-100 / sauces / bread / butter GF (except bread) — **172,20 €** 2 pers.

Oysters (24 pieces) — 18 rock oysters no. 3 / 6 flat oysters 000 / bread / butter GF (except bread) — **69,00 €** 2 pers.

Starters

COLD

Salmon tiradito / sesame / chilli (150g + garnish) GF — **11,60 €** pers.

Albacore tuna tataki / ginger / lime (150g + garnish) — **12,90 €** pers.

Salmon tartare / black sesame / wakame (150g + garnish) GF — **10,45 €** pers.

Half lobster "Belle-vue"
herb tartare sauce / green salad GF — **39,60 €** pers.

Puy green lentils — **8,60 €** pers.
tricolour winter vegetables / goat cheese crumble / garlic and coriander mayonnaise GF V

FOIE GRAS

Goose foie gras with garnish (100% whole pieces) / fig chutney / Sauternes jelly GF — **15,60 €** pers.

Duck foie gras with garnish (100% whole pieces) / fig chutney / Sauternes jelly GF — **14,60 €** pers.

Unbarded goose foie gras (plain - pistachio - winter fruits - 100% whole pieces) / fig chutney / Sauternes jelly GF — **15,60 €** pers.

Unbarded foie gras trio (plain - pistachio - winter fruits - 100% whole pieces) / fig chutney / Sauternes jelly GF — **37,75 €** pers.

TERRINE (GARNISH INCLUDED)

Duck / foie gras / pistachio — **9,80 €** pers.

Pheasant / wild mushrooms — **8,80 €** pers.

Venison / winter fruits — **8,80 €** pers.

HOT

Scallops — **13,60 €** pers.
braised endives / wild mushrooms / Madagascar green pepper sauce

Poached half lobster — **39,60 €** pers.
lemon chive sauce GF

Grilled giant prawn — **12,90 €** pers.
herb bulgur / red coconut milk sauce

Open prawn ravioli — **13,20 €** pers.
coconut milk / vegetable duxelles

Celeriac purée — **9,60 €** excl. deposit
wild mushrooms / nut crumble (+€1 deposit for the glass) V

SOUPS

Soups come with spiced croutons VE and a thick herb cream GF V

Tomato velouté
mascarpone / basil GF V
6,50 € 1/2 L (2 pers.)
12,00 € 1 L (4 pers.)

Wild mushroom velouté with plant-based cream V
7,00 € 1/2 L (2 pers.)
13,00 € 1 L (4 pers.)

Lobster bisque
9,00 € 1/2 L (2 pers.)
17,00 € 1 L (4 pers.)

Main courses

Side no. 1, no. 2 or no. 3 included in the price

POULTRY & GAME

Young guinea fowl fillet / stracciatella di bufala / cacio e pepe style sauce / endive	**25,60 €** pers.
Boneless chicken thigh / wild mushroom and miso stuffing / date, honey and lime sauce	**20,60 €** pers.
Quails stuffed with foie gras (boneless, 100% minced poultry) / honey and balsamic vinegar	**27,10 €** pers.
Farm turkey fillet / winter fruit stuffing (100% minced poultry, slow-cooked) / light cream sauce	**22,10 €** pers.
Farm turkey fillet / truffle stuffing (100% minced poultry, slow-cooked) / tartufata sauce	**22,10 €** pers.
Turducken (turkey, duck, chicken) / truffle stuffing (100% minced poultry, slow-cooked) / Madagascar pepper sauce	**23,40 €** pers.
Venison fillet / brown sauce with candied raisins / Tierenteyn mustard	**32,80 €** pers.
Vol-au-vent / crispy veal sweetbreads	**32,80 €** pers.

SIDES FOR POULTRY AND GAME

1 **Gratin dauphinois** — 10,60 € pers.
celeriac / pumpkin / roasted onions / apples / cranberries / confit endives GF

2 **Truffle mash** — 10,60 € pers.
wild mushrooms

3 **Carrot purée with Ras-el-Hanout spices** — 10,60 € pers.
onions / carrots / parsnips / courgettes with parmesan GF V

FISH (WITH SIDE)

Cod fillet — 29,80 € pers.
lemon herb sauce / North Sea shrimps / carrot purée / onions / carrots / parsnips / courgettes with parmesan GF

Sea bass fillet — 29,80 € pers.
Florentine sauce / carrot purée / onions / carrots / parsnips / courgettes with parmesan GF

Stuffed and cooked farm poultry

Without side. Reheat covered for 45 minutes in the oven at 180°C

Young turkey — 64,40 € 4 pers.
winter fruit stuffing (100% minced poultry) / date, honey and lime sauce

Capon — 73,40 € 4 pers.
foie gras stuffing (100% minced poultry) / light cream brown jus

Pasta

Fettuccine / large prawns / squash / onions / cacio e pepe salsa	**18,60 €** pers.
Truffle pasta parcels / wild mushrooms / tartufata cream sauce / parmesan (V)	**16,40 €** pers.
Duo of open prawn ravioli / coconut milk / vegetable duxelles	**26,40 €** pers.

Stuffed poultry

To cook

STUFFINGS

We offer two traditional stuffings for farm turkeys and capons

Truffle stuffing: minced poultry truffle peelings / liver pâté with Armagnac	**25,80 €** kg
Scarlet O'Hara stuffing: minced poultry apples / winter fruits / speculoos spices	**25,80 €** kg

POULTRY — WITH THE STUFFING OF YOUR CHOICE

Farm turkey for 4 to 10 people	**9,90 €** pers.
Farm capon for 4 to 10 people	**10,90 €** pers.

We recommend cooking your holiday poultry yourself, as reheating a large piece dries out the meat and takes away some of its flavour.

We provide a card explaining the cooking methods, along with a cooking thermometer.

The breast of our poultry is boned. The bird is buttered, seasoned and ready for the oven.

Turducken

Turkey – duck – chicken

Turducken

88,00 €
2 kg · 6-8 pers.

155,00 €
4 kg · 12-16 pers.

The turducken (three bird roast) is a fully boned turkey stuffed with a fully boned duck and a fully boned chicken, filled with truffle stuffing (100% minced poultry).

This method, inspired by the cuisine of the Roman Empire and handed down through the ages, keeps the meat juicier and more flavourful. To enhance the flavour of your poultry, we suggest injecting a truffle oil infusion with a syringe at the end of cooking.

Truffle infusion — **11,00 €** 40 ml

SIDES CAN BE SOLD SEPARATELY

Gratin dauphinois / celeriac / pumpkin / roasted onions / apples / cranberries / confit endives GF — **10,60 €** pers.

Mashed potatoes with truffle oil — wild mushrooms GF V — **10,60 €** pers.

Carrot purée with Ras-el-Hanout spices / onions / carrots / parsnips / courgettes with parmesan GF V — **10,60 €** pers.

Hot sauces

Can be sold separately

BROWN SAUCES	200 g	400 g
Brown jus with thyme	**4,30 €**	**8,60 €**
Brown jus with honey and balsamic vinegar	**4,30 €**	**8,60 €**
Brown sauce / candied raisins / mustard	**4,30 €**	**8,60 €**

LIGHT CREAM SAUCES	200 g	400 g
Light cream cooking jus	**4,30 €**	**8,60 €**
Madagascar green pepper	**4,30 €**	**8,60 €**
Wild mushrooms V	**4,70 €**	**9,40 €**
Tartufata / parmesan GF V	**4,70 €**	**9,40 €**
Cacio e pepe style GF V	**4,30 €**	**8,60 €**
Florentine GF V	**4,30 €**	**8,60 €**

LACTOSE-FREE SAUCES	200 g	400 g
Lemon chive sauce GF VE	**4,30 €**	**8,60 €**
Dates, honey and lime GF VE	**4,30 €**	**8,60 €**

Slow-cooked main courses

+/- 3 pers. / kg — side not included

Venison stew / wild mushroom cream sauce	**12,15 €** pers.
Boneless chicken thigh / tikka masala	**9,80 €** pers.
Vol-au-vent GF	**9,80 €** pers.
Veal blanquette GF	**10,60 €** pers.

Desserts

	Glass	Vase
Chocolate mousse GF V	**4,50 €**	**5,50 €**
Red berry pavlova: vanilla cream / red berries / raspberry coulis / meringue / almonds GF V	**6,00 €**	**7,00 €**
Citrus pavlova: vanilla cream / orange / lemon / meringue / almonds GF V	**6,00 €**	**7,00 €**
Mont-blanc: vanilla cream / chestnut cream / pears / meringue GF V	**6,00 €**	**7,00 €**

Individual glass, €1 deposit — from 4 people served in a vase with deposit

Menus

* dishes to reheat

Jingle Bells

44,60 € / pers. (excl. deposit)

2 mini savoury verrines

Lobster bisque *

Young guinea fowl fillet / stracciatella di bufala / cacio e pepe style sauce / endive *

Gratin dauphinois * GF

Celeriac / pumpkin / roasted onions * GF VE

Apples / cranberries * GF VE

Confit endives * GF V

Bread V & butter GF V

Red berry, chestnut (Mont-blanc) or citrus pavlova GF V

(from 4 people, served in a vase with deposit)

Christmas at Sea

57,90 € / pers. (excl. deposit)

2 mini savoury verrines

Scallops / braised endives / wild mushrooms / Madagascar green pepper sauce *

Cod fillet / lemon herb sauce / North Sea shrimps * GF

Carrot purée with Ras-el-Hanout spices * GF V

onions / carrots / parsnips / courgettes with parmesan * GF V

Bread V & butter GF V

Red berry, chestnut (Mont-blanc) or citrus pavlova GF V

(from 4 people, served in a vase with deposit)

Winter Wonderland

58,90 € / pers. (excl. deposit)

2 mini savoury verrines
Salmon tiradito / sesame / chilli GF
Venison fillet / brown sauce with candied raisins / Tierenteyn mustard *
Mashed potatoes with truffle oil * GF V
Wild mushrooms * GF VE
Bread V & butter GF V
Red berry, chestnut (Mont-blanc) or citrus pavlova GF V
(from 4 people, served in a vase with deposit)

Let it Snow — cold buffet

51,70 € / pers. (excl. deposit)

Salmon tartare / black sesame / wakame GF
Tuna tataki / ginger / lime GF
Boneless chicken thigh / miso / peanuts
Venison terrine with winter fruits / small salad / fig chutney
Vitello / salsa tonnata / anchovies / capers GF
Baby carrots / courgettes with parmesan / roasted parsnips / golden beetroot / sweet potatoes / dips V
Roasted pumpkin / goat cheese / figs / union square nuts GF V
Green lentils / carrots / lemon / green herbs GF VE
Quinoa / carrots / peppers / cherry tomatoes VE
Bread V & butter GF V
Red berry, chestnut (Mont-blanc) or citrus pavlova GF V
(from 4 people, served in a vase with deposit)

GF gluten free
V vegetarian
VE vegan

Orders

For Christmas, you can order in store or at www.fonteynethekitchen.be until 22/12, and for New Year until 29/12.

A wide selection will be available in our stores from 15/12 to 15/01/2027.

Prepaid orders will be given priority at pick-up.

You can order or pay on our website www.fonteynethekitchen.be or by phone via our hotline: 02 315 02 22. The hotline can also give you all the information about your orders.

For your end-of-year celebrations, we deliver our cold buffets and cocktails to your office. For more information, contact events@fonteynethekitchen.be or 02 333 50 14.

NB: deliveries every day, 7/7 (except 1 January), from 8 am to 6 pm, and on 25 December from 8 am to 2 pm.

Prices are given for information only and may change without notice depending on the cost of raw materials.

Our stores

Our stores will be closed on 25/12 and 01/01

BRUSSELS

Uccle, Fort-Jaco

Mon–Sat 10:00–19:00 · Sun 10:00–14:00
Chaussée de Waterloo 1395 – 1180 Brussels
T. 02 375 48 75
uccle@fonteynethekitchen.be

Woluwé Saint-Pierre

7/7 10:00–19:00
Avenue Baron Albert d'Huart 27 – 1150 Woluwé St-Pierre
T. 02 763 48 93
woluwe@fonteynethekitchen.be

Tongres

Mon–Sat 10:00–19:00 · Sun 10:00–15:00
Rue Gérard 107 – 1040 Etterbeek
T. 02 734 08 02
tongres@fonteynethekitchen.be

Châtelain

7/7 10:00–20:00
Place du Châtelain 31-32 – 1050 Ixelles
T. 02 318 58 89
chatelain@fonteynethekitchen.be

The Louise

Mon–Fri 10:00–19:00
Avenue Louise 149 – 1050 Brussels
T. 02 315 15 00
thelouise@fonteynethekitchen.be

FLANDERS

Wemmel
7/7 10:00–19:00
Markt 63 – 1780 Wemmel
T. 02 318 53 40
wemmel@fonteynethekitchen.be

Overijse
7/7 10:00–19:00
Brusselsesteenweg 402 – 3090 Overijse
T. 02 315 08 88
overijse@fonteynethekitchen.be

Sint-Martens-Latem
7/7 10:00–19:00
Maenhoutstraat 55 – 9830 Sint-Martens-Latem
T. 09 286 06 06
sintmartenslatem@fonteynethekitchen.be

Knokke
7/7 10:00–19:00
Lippenslaan 346 – 8300 Knokke-Heist
T. 050 11 15 00
knokke@fonteynethekitchen.be

Brasschaat
7/7 10:00–19:00
Bredabaan 283 – 2930 Brasschaat
T. 03 386 70 72
brasschaat@fonteynethekitchen.be

WALLOON BRABANT

La Hulpe
Mon–Fri 10:30–19:30 · Sat & Sun 10:00–19:00
Avenue Albert 1er 30 – 1332 Genval
T. 02 652 21 93
lh@fonteynethekitchen.be

Waterloo
7/7 10:00–19:00
Drève Richelle 168 – 1410 Waterloo
T. 02 315 99 97
waterloo@fonteynethekitchen.be